

Visintini Pinot Bianco



THE FACTS

COUNTRY: Italy

REGION: Friuli-Venezia Giulia

APPELLATION: Colli Orientali del Friuli

CEPAGE: 100% Pinot Blanc

WINEMAKING: Manual harvest of the grapes that are de-stemmed and softly pressed. The must obtained is left to decant for 1-2 days. Only the clear part of the must is decanted and left to ferment in stainless steel tanks at a controlled temperature. The aging of the wine will continue in stainless steel tanks where a series of batonnage will be carried out at a scalar frequency. This procedure allows to obtain a structured wine with intense aromas. The wine will then be bottled in late April or early May.

ALCOHOL BY VOLUME: 13.5%

AGING: 7 in stainless steel tanks

ANNUAL PRODUCTION: 4000 bottles

THE ADJECTIVES

OVERALL: Subtle and intriguing

AROMAS / FLAVORS: Unripe peach, chamomile and almonds

MOUTHFEEL: Clean minerality leads to a crisp finish

THE SELLING POINTS

An elegant, refined and delicate wine

SUSTAINABILITY: Certified Organic, Biodynamic In Practice, Green Practicing, Sustainable In Practice, Natural Fermentation, No Sulfites Added

PAIRINGS: Light fish appetizers, pasta, fish risotto, vegetable soups



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